[99 cont.]

244 p. 314. In this connection, see also the statement by Quiros in Dalrymple, p. 165.

ripen in [100] about eight months (1); the tubers attain a

1. Joest in Baessler, p. 380.

252 weight of three to four pounds (2). Like other tubers they are

2. Dillon, p. 312.

prepared either by being roasted in the hot ashes of the hearth or by being steamed between the stones of the well-known Polynesian oven (3). The yam is first washed in sea water.

3. Carteret, p. 351. Dillon, ibid. Lesson, Revue d'Anthropologie, V, p. 270. Joest in Baessler, p. 391. Salt is otherwise unknown.

[262]

The women tend to the cooking, including that in the oven (4).

4. Sainson in D'Urville, p. 356.

262 The principal meal, which consists chiefly of yams, is eaten
264 shortly before sunset. In the morning either leftovers from the evening meal, which usually are insignificant, or in place of them a light breakfast of coconuts, nde, crabs, and the like are eaten (5).

5. Joest, loc. cit.

244 Perhaps Ndeni does not have enough water for taro
221 cultivation, which is very demanding. Even Vanikoro apparently does not always have enough water to cultivate taro

[100 cont.]
244 near the villages, and a peculiar seminomadism has been pre-
221 served on the island, or rather has probably developed recent-
ly; the inhabitants of certain districts, in addition to their
permanent villages, have set up temporary dwellings for the
[247] season of taro cultivation (6). As is customary, sugar cane is

6 and 7. Dillon, pp. 178, 210, 238, 246. F. de Tolna, p. 268.

grown along the edges of the taro plantings, which are always
laid out near water courses on account of the necessity for
[312 artificial irrigation; in addition we also find bananas men-
247] tioned (7) [see footnote above]. On Vanikoro, as on Ndeni,
252 taro is roasted on the hot ashes and then tastes like biscuit (8).

8. Dillon, pp. 181, 312. Dalrymple, pp. 79, 88f. On
251 Vanikoro Gaimard found a rack for drying taro next to the bachelors' house of Paman (D'Urville, p. 327).

On the main island it is first dried in thin strips at the fire or in the sun and then can be kept for months as a preserve, which along with coconuts serves as ship provisions (9). On Vanikoro

9. Dalrymple, pp. 89, 193. Dillon, p. 312. D'Urville, p. 194. According to Dalrymple, the preserves are stored wrapped in palm leaves.

252 it is grated and mixed with coconut oil to make a tasty pudding; the oil is obtained from old, grated coconuts. The taro is baked in the oven and then grated and mixed with the coconut oil (10). Another pudding is made out of coconut

10. and 11. Dillon, pp. 180 f.